

AMENDMENTS TO THE CLAIMS

The following Listing of Claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (canceled)

Claim 2 (currently amended): A method for producing full fat soy flour, comprising:

(a) a sorting step where foreign ~~matters are~~ matter is removed from starting soybeans to obtain sorted soybeans;

(b) a ~~dehulling heating~~ step where ~~germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans~~ ~~the sorted soybeans are softened by heating the sorted soybeans at a soybean temperature of 40°C to 120°C~~;

(c) an auxiliary dehulling step where cracks are generated in hulls of soybeans by sliding the hull of the soybean;

(d) a dehulling step where the soybeans from the auxiliary dehulling step are dehulled;

(e) an air sorting step where the hulls dehulled in the dehulling step are removed;

(f) a first sieving step where a soybean mixture resulting from the air sorting step is separated into undehulled whole soybeans and a mixture of half-split cotyledons and germs;

(g) a second sieving step where the mixture of half-split cotyledons and germs is separated into cotyledons and germs;

(h) a cooling step where the cotyledons separated in the second sieving step are cooled;

(i) an additional dehulling step where the cooled cotyledons are dehulled;

(j) a sterilization inspection step where predetermined lot units of the sterile cotyledons from the additional dehulling step are inspected to confirm that a count of bacterial cells does not exceed a predetermined maximum and lot units in which the count of bacterial cells exceeds the predetermined maximum are reprocessed or discarded;

(c)(k) a partially-inactivating steaming step where the sterile dehulled soybeans cotyledons passing the sterilization inspection step are steamed for 60 to 300 120 seconds by hot water or steam heated at a temperature of 70 to 120°C 90°C so as to deodorize the sterile dehulled soybeans cotyledons and suppress activity of a trypsin inhibitor to a lower level while reducing denaturation of available ingredients possessed by soybeans inactivate a digestion inhibiting enzyme;

(d)(l) a desiccating step where the steamed sterile dehulled soybeans cotyledons are desiccated to a predetermined water content 7% or less water content;

(e)(m) a pulverizing step where the desiccated sterile dehulled soybeans cotyledons are first roughly pulverized into grain sizes of about 20 to 40 mesh and then finely pulverized to achieve a grain size of 100 to 1000 mesh using a hot air desiccating machine having air at a temperature of 60°C or higher communicated to an interior thereof; and

(f)(n) a classifying step where the pulverized sterile ~~dehulled soybeans~~
~~cotyledons~~ are classified into only soy flour having a predetermined maximum grain
size ~~or less.~~

Claims 3-5 (canceled)

Claim 6 (currently amended): The method for producing full fat soy flour according to claim 2, wherein the pulverizing step is conducted in a sterile condition using ~~a~~ the hot air desiccating machine at the same time as the desiccating step.